



Chorey les Beaune

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This small village, located close to Beaune, produces fruity wines in clay-limestone soil.



Grape Variety

100% Pinot Noir

Tasting Note

Colour	Very deep ruby-red hue with purple hints, both limpid and brilliant.
Nose	The nose may be characterised by intense aromas of freshly crushed raspberries.
Palate	On the palate, you will notice a lot of body, with an imposing but silky tannic structure. A lot of fruit, too.
Ageing	Normally three to five years.
Service	When young, it may be served at a temperature of around 12-13°C (53-55°F). When it is older, it may be served between 16 and 17°C (61 and 63°F).

Food Pairing

This is a wine which needs light, fine cuisine, roast poultry, and game birds, but not too highly seasoned. Cheeses such as Reblochon or Brie should be chosen. □